

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
17 February 2005 (17.02.2005)

PCT

(10) International Publication Number
WO 2005/013698 A1

(51) International Patent Classification⁷: **A21C 11/00**,
A23L 1/27, B41K 1/00, C09D 11/02

(21) International Application Number:
PCT/AU2004/001050

(22) International Filing Date: 6 August 2004 (06.08.2004)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
2003904176 8 August 2003 (08.08.2003) AU
2004901440 19 March 2004 (19.03.2004) AU

(71) Applicant (for all designated States except US): **TRON-
MIST PTY LTD** [AU/AU]; Shop 8, Liechardt Country Ar-
cade, 37 Yaldwyn Street, Taroom, Queensland 4420 (AU).

(72) Inventor; and

(75) Inventor/Applicant (for US only): **WALDOCK, Clin-
ton, Scott** [AU/AU]; 33 Miller Street, Taroom, Queensland
4420 (AU).

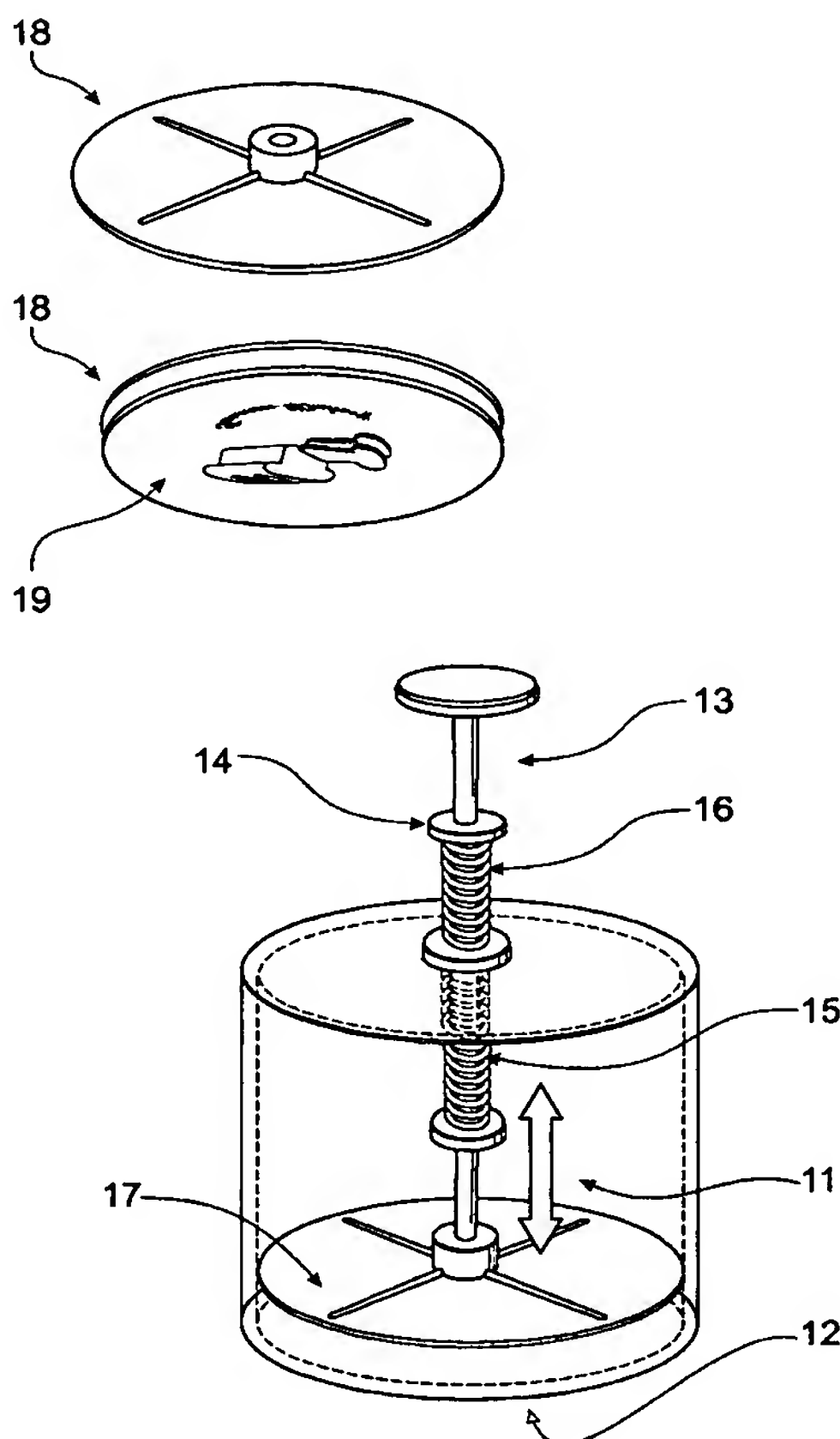
(74) Agent: **FISHER ADAMS KELLY**; Level 13, AMP Place,
10 Eagle Street, Brisbane, Queensland 4000 (AU).

(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,
AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN,
CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,
GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,
MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG,
PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM,
TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM,
ZW.

(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): **ARIPO** (BW, GH,

[Continued on next page]

(54) Title: A METHOD AND APPARATUS FOR MARKING BAKERY PRODUCTS



(57) Abstract: The invention provides a method of marking bakery products including the steps of: mixing a bakery dough to make a bak-
ery product; applying an ink to the bakery dough and baking the bakery
dough to make the bakery product. The ink has a sufficiently low sur-
face tension to prevent beading when applied to said bakery dough and
comprises: glycerol between the percentages 0 to 60 % by volume; sol-
vent between the percentages 10 to 60 % by volume; sucrose between
the percentages 5 to 60 % by volume; water between the percentages 1
to 55 % by volume; and colouring agent between the percentages 0.5
to 20 % by volume.



GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— *with international search report*

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.